

To
CDC / Vessel Sanitation Program
1850 Eller Drive- Suite 101
Ft. Lauderdale, FL 33316
USA.

The following Actions have been taken to correct each of the deficiencies noted during the inspection of the NORWEGIAN MAJESTY on Friday the 17th of November 2000 at the port Of Miami.

Item #	Point Value	Area	Deficiency	Corrective Action
28	2	Café Royal (Lido) Deck 10 Dishwashing	An employee was observed drying clean plates with a towel	We hold training classes where all staff are continually being instructed of the proper procedures.
07	3(*)	Laundry Deck 1	No back flow preventor was provided on the water lines to the wash sink.	There was a back flow preventer installed after the last inspection. The Chief Engineer Jnr. previously had this installed.
21	1(*)	Food Service General Deck 5	Ambient thermometers in reach in coolers were not affixed.	All loose thermometers have now been affixed in all refrigerators.
33	1(*)	Deck 5 Deck 2	Several bulkhead panels had open gaps in the seams in Prep areas of Main galley and Crew galley.	Maintenance to repair these areas has been implemented.
07	3(*)	Main Galley (old) Deck 5	Leaking back flow preventer behind the combi oven was leaking. Replaced during inspection.	This was replaced for the back flow preventer done during the inspection.
26	3	Cold Galley Deck 5	Food soil was noted in gasket area and on blade tightening handle after it was cleaned.	A better cleaning procedure has been implemented when breaking these machines down.
34	1(*)	Cold Galley Deck 5	A drip was noted from the deck head near prep table.	This small leak has been repaired.
21	1(*)	Cold Galley Deck 5	Trolley style cooler had a gasket on the door that did not provide a good seal.	New gaskets have been ordered for this unit and will be fitted on receiving them.
26	3	Provisions area/Vegetable Prep Deck 2	Food soil was noted on several food processor blades in the clean storage area	A better cleaning procedure has been implemented for these processors.
	(*)	Main Galley Deck 5	Excellent temperatures and time monitoring noted in all Food areas of the ship.	We maintain temperatures all the time, as well as monitoring and recording.
37	1(*)	Dish washing New Galley Deck 5	Heavy condensation was noted on the deck heads at the end of the dish washer	The ventilation for this area will be increased.
24	3	Dish washing Old Galley Deck 5	Final sanitizing rinse on flight type dishwasher was measured at 150-156 at utensil surface.	Hobart technicians will be onboard the 12/1 to fully maintain these machines.
24	3	Dish washing Old Galley Deck 5	Glass washer produced heavy steam rather than hot water spray for one or two racks. Maximum manifold temperature exceeded 210.	Steam pressure has been adjusted. Hobart technicians will be onboard the 12/1 to completely overhaul replace any faulty parts.
22	2(*)	Dish washing General	Verify calibration on tank thermometers on each of the main galley dish washers.	Hobart will replace tank thermometers and calibrate them on each machine.
22	2(*)	Dish washing Old Galley Deck 5	Final rinse manifold pressure on both the dish washers and the glass washers exceeded 50 ps. creating erratic spray pattern at the nozzle.	The final rinse pressure was adjusted to the right ps 15-25 level to have an even spray pattern.